

ABSTRACT

This invention relates to a technology for modifying gum arabic to increase its emulsifying ability, and provides a method which does not give rise to such troubles as the gum arabic agglomerating to form syrupy masses, sticking to the vessel, dehydration, or charring in the course of processing. A modified gum arabic with an increased emulsifying ability can be obtained by heating a roughly crushed or broken solid of gum arabic at a temperature not below 40°C in an atmosphere having a relative humidity of 30-100%. The modified gum arabic can be used with advantage as an emulsifier for beverages, confectionery inclusive of chewing gums, oily flavorings, oily colors, and fat-soluble vitamins, among others.